

Zoodles with Cherry Tomatoes and Arugula

20–30 Min

Ingredients 2 Portions

= Kotányi Produkte

2	Zucchini
3 tbsp.	Olive oil
60 g	Cherry tomatoes
1	Handful of arugula
2 tbsp.	Parmesan shavings
2 tbsp.	Tuscan Herbs
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Spiralize the zucchini and put to one side.
2. Heat the olive oil in a pan and fry the cherry tomatoes until they start to break down and go soft.
3. Stir in the Tuscan Herbs, continue to fry and season to taste with sea salt and ground pepper.
4. Add the zoodles to the pan, mix with the tomatoes and stir briefly.
5. Serve the spaghetti on plates, top with the arugula and sprinkle over the Parmesan.